



FEDERICO
GIOMI

PRIVATE CHEF





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ABOUT US

MENORCA

2019

I am writing to you, after our first contact, to put at your disposal all my services as a private Chef and a collaborator of your company.

Our company was born after a wide experience in the hospitality industry and also due my close relationship with local farmers, suppliers and clients, aiming to provide a personalized and luxury service, with excellent and fresh products, promoting the local market of Menorca with the philosophy of "slow food" and Km 0.

Our services are directed to all those people who enjoy and appreciate the culinary art every day and are looking for a gastronomic experience, which is exclusive and different. For those who just want to enjoy a special occasion with family and friends, or an unforgettable holidays, full of new aromas and flavors.

Menorca it's the perfect scenario, where his weather, the Mediterranean landscapes and his deeply-rooted culinary traditions helped develop and produces its local artisan products of very high quality, and close of our hands.

Being aware of this, we work extremely close with small farmers and producers of Menorca with the aim of promoting the development of their products, and encouraging a diet with seasonal and healthier products.

Our aim is to establish our self as referents in Menorca of an alternative, honest and different gastronomic proposition, offering a high standard service, quality and local products, tailored to the needs and tastes of each client.

We are convinced that details make the difference and that the preferences, time schedules and restrictions change with each client, so we offer a completely flexible and adaptable service, where the communication with our clients is essential.

The chef and his team are in charge of the organization, the shopping, the planning, the service and the cleaning of all the spaces used in the event, so clients can focus only in one thing:

ENJOY



SERVICES

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Full time Chef experience:

a full time Chef Service at your home, being 11 hours a maximum of hours per day, being organized between services of breakfast, lunch and dinner + 1 hour to product buying by the chef.

The customer take in charge food, beverage and material costs.

Service and cleaning of used premises and materials are made by the chef and staff. The chef will arrive at least 2 hours before the service starts. The transparency and trust is the base of our company success, so all the receipt, a daily control sheet staff and expenses are entirely at our clients and collaborators disposal any time.

In order to offer an unforgettable experience, the Chef can only serve to 8 guests at the same time, depending on the menu or the specific service. For more than 8 guests the Chef will require a kitchen helper or a waiter.

The minimum of hours per service of a kitchen helper/waiter is of 3 hrs.

The Price per hour of the Chef.....

30€

Waiter / Sous chef

25€

The expenses on food and drinks supplies are not included. The 21% IVA is not included.

in order to guarantee and book our full time chef experience service, a partial payment of 30%-50% may be required in advance.

7-4 days before customer arrives, a partial advance of expenses is necessary in order to buy their products and food.

The final payment of service will be done one day before customer leaves or chef services are finished.

Chef experience:

A romantic dinner, a lunch between friends, a birthday celebration, a Brunch, or a whole day spend with the family. We offer different menus aimed to fit all tastes and needs.

-Brunch Menu	65€
-Mediterranean Menu	75€
-Tapas/Finger Food Menú	
-3 choices + dessert p.p	55€
-5 choices + dessert p.p	75€
-BBQ Menu	70€
- Vegetarian/Vegan	60€
- Viva España! Menu	75€



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In this particular case, food cost, cleaning and service are included.

Beverages are not included.

21% tax not included.

In order to avoid any misunderstanding, food selection made by customer have to be made at least 7 days before service and communicated to the chef .

In order to guarantee and book our chef experience service, a complete payment or partial payment of 30% of the service may be required in advance.

In order to offer an unforgettable experience, the Chef can only serve 8 guests at the same time depending on the menu or the specific service. For more than 8 guests the Chef will require a kitchen helper or a waiter.

The minimum of hours per service of a kitchen helper/waiter is of 3 hrs.

-Waiter/ Sous chef p/ hour

20€



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In the following pages that I've attached to this e-mail, will find my culinary proposals which can be easily adapted and changed according to customer needs and preferences. In any case, the customer will be notified of price modifications if they proceed.

Thanks to be interested in our services, and looking forward to hearing from you.

Kind regards,
Federico Giomi,

The chef.

